

Buffet Menu

* Minimum of 25 people *

BRUNCH \$22.95 per person

Chilled Fruit Juices, Breakfast Pastries
Hash Browned Potatoes, Garden Salad Bowl, Sugar
Cured Bacon or Country Sausage Links, Finger
Sandwiches, Scrambled Eggs or Quiche, Pancakes,
Waffles or French Toast, and Coffee or Tea

Quiche Selections (Choice of 2):

Broccoli & Mushroom, Lorraine,
Bacon & Cheddar, Spinach & Feta, or
Tomato, Basil & Mushroom

Finger Sandwich Selections (Choice of 2):

Chicken Waldorf Salad, Crab Salad or Tuna Salad

CHEF'S \$31.95 per person

Garden Salad Bowl, Freshly Baked Rolls,
Assorted Cheese Platter, Choice of Two Hot
Entrées, Choice of One Accompaniment,
Choice of One Dessert and Coffee or Tea

Hot Entrée Selections:

Baked Haddock, Chicken Marsala or Roast
Beef Au Jus

Accompaniment Selections:

Rice Pilaf, Vegetable Medley or
Herb Roasted Potatoes

Dessert Selections:

Assorted Desserts or French Vanilla Ice Cream

DELUXE \$38.95 per person

Garden Salad Bowl, Freshly Baked Rolls,
Assorted Cheese, Fruit and Vegetable Crudités,
Choice of Two Hot Entrées, Vegetable Medley,
Rice Pilaf or Herb Roasted Potatoes, Chef's
Dessert Selection and Coffee or Tea

Hot Entrée Selections:

Roasted Prime Rib Carving Station, Chicken
Teriyaki, Baked Haddock or Grilled
Salmon

Banquet Menu Plans

All options include Salad Bar and a choice of Rice
Pilaf, Baked Potato or Vegetable Medley.

(Soup Optional, add \$2.00 per person)

Option 1 \$28.95* per person

<i>Choice of:</i>	<i>Includes:</i>
8 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Teriyaki	Coffee or Tea
7oz. Baked Haddock	

Option 2 \$33.95* per person

<i>Choice of:</i>	<i>Includes:</i>
10 oz. Prime Top Sirloin**	French Vanilla Ice Cream
10 oz. Baked Haddock	Coffee or Tea
Baked Stuffed Shrimp	

Option 3 \$37.95* per person

<i>Choice of:</i>	<i>Includes:</i>
12 oz. Prime Rib**	Chef's Dessert Selection
Baked Scallops & Prime Sirloin**	Coffee or Tea
Baked Stuffed Shrimp & Prime Sirloin**	
Grilled Fresh Swordfish	

Option 4 \$40.95* per person

<i>Choice of:</i>	<i>Includes:</i>
16 oz. Prime Rib**	Chef's Dessert Selection
New York Sirloin**	Coffee or Tea
Baked Stuffed Shrimp & Prime Rib**	
8 oz. Filet Mignon Béarnaise**	

Option 5 \$43.95* per person

<i>Choice of:</i>	<i>Includes:</i>
Ribeye**	Chef's Dessert Selection
10oz. Filet Mignon Béarnaise**	Coffee or Tea
Lobster Tail & Prime Sirloin**	
Baked Scallops & Prime Rib**	



** All of our steaks and chops are cooked to order.
Consuming raw or undercooked meats may increase the risk of food borne
illness.

***Before placing your order, please inform your server if
anyone in your party has a food allergy.***

*Tax and Gratuity not included. Prices subject to change.

Lunch Banquet Menu Plans

All options accompanied by served salad and a choice of one of the
following: Rice Pilaf, Baked Potato or Vegetable Medley
(Salad Bar or Soup Optional, add \$2.00 pp)

Option 1 \$23.95* per person

<i>Choice of:</i>	<i>Includes:</i>
6 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Teriyaki	Coffee or Tea
7oz. Baked Haddock	

Option 2 \$25.95* per person

<i>Choice of:</i>	<i>Includes:</i>
8 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Florentine	Coffee or Tea
Baked Stuffed Shrimp	

Option 3 \$30.95* per person

<i>Choice of:</i>	<i>Includes:</i>
16 oz. Prime Rib**	Chef's Dessert Selection
10 oz. Baked Haddock	Coffee or Tea
Grilled Salmon with Orange Honey Butter	

Chilled Hors d'oeuvres (Per 50 Pieces)

Iced Shrimp Bowl ~ \$140.00
Assorted Cheese Platter ~ \$95.00
Cheddar Cheese Crock with Crackers ~ \$50.00
Vegetable Crudités with Dip ~ \$60.00
Seasonal Fresh Fruit Tray with Grand Marnier Cream ~ \$75.00
Chilled Oysters on the Half shell ~ \$120.00

Hot Hors d'oeuvres (Per 50 Pieces)

Mini Crab Cakes ~ \$110.00
Chicken Wings (Buffalo or Teriyaki) ~ \$60.00
Scallops Wrapped in Bacon ~ \$115.00
Chicken Fingers ~ \$60.00
Potato Skins ~ \$60.00
Clams Casino ~ \$110.00
Mini Beef Wellingtons ~ \$150.00
Beef Tenderloin & Portabella Mushroom Sauté ~ \$125.00
Crab Stuffed Mushrooms ~ \$100.00
Spinach Stuffed Mushrooms ~ \$90.00
Meatballs (Italian or Swedish) ~ \$50.00
Chicken Satay with Spicy Peanut Sauce ~ \$85.00
Hoisin Sirloin Steak Skewer ~ \$85.00
Spanakopita ~ \$110.00
Chicken Teriyaki Skewers ~ \$75.00
Vegetable Ravioli ~ \$75.00
Pot Stickers ~ \$75.00

Entrees

All Entrees include Rice Pilaf, Baked Potato or Vegetable Medley and Salad Bar.

Prime Top Sirloin**
Tenderloin Medallions Au Cabernet**
Steak Au Poivre**
Teriyaki Sirloin**
Old Fashioned Sliced Sirloin**
New York Sirloin**
T-Bone**
Sirloin for Two**
Filet Mignon Béarnaise**
Ribeye**
Prime Rib**
Beef Wellington**
Rack of Lamb**
Pork Chops**
Catch of the Day
Blackened Salmon
Grilled Swordfish
Baked Haddock
Baked Scallops
Baked Scallops & Sirloin**
Baked Scallops & Prime Rib**
Baked Scallops & Tenderloin Medallions**
Baked Stuffed Shrimp
Baked Stuffed Shrimp & Sirloin**
Baked Stuffed Shrimp & Prime Rib**
Baked Stuffed Shrimp & Tenderloin Medallions**
Lobster Tails
Lobster Tail & Sirloin**
Lobster Tail & Prime Rib**
Lobster Tail & Tenderloin Medallions**
Roast Duckling
Chicken Florentine
Shrimp Scampi w/Linguini Pasta
Grilled Chicken over Linguini Pasta

Planning a Special Get Together?

We can arrange all of the details for your breakfast, lunch or dinner.
Cocktail Parties • Office Parties • Showers •
Rehearsal Dinners • Holiday Parties
Bereavements
Or any other occasion.

~ Luncheon Banquets Available ~

Select from any of our convenient menu plans or create your own.

If we can be of personal service in planning your function, please contact us at any of our convenient locations.

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THE BARNSIDER

Banquet Menu Plans



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